

Saison Dori (Grand Prix 2009)

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **31**
- SRM **10**
- Style **Saison**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **12 %/h**
- Boil size **25.5 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **7 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **37.6 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **32.9 liter(s)** of strike water to **67.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **-2.7 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.7 kg (54%)	80 %	4
Grain	Strzegom Wiedeński	0.8 kg (16%)	79 %	10
Grain	Strzegom Pszeniczny	0.7 kg (14%)	81 %	6
Grain	Carahell	0.2 kg (4%)	77 %	26
Grain	Caraaroma	0.2 kg (4%)	78 %	400
Grain	Acid Malt	0.1 kg (2%)	58.7 %	6
Sugar	Glukoza	0.3 kg (6%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	8.4 %
Boil	Saaz	20 g	15 min	4.4 %
Boil	Saaz	10 g	0 min	4.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 3724 Belgian Saison	Ale	Liquid	1000 ml	Wyeast Labs

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	20 g	Boil	15 min